



# **Valentine Distilling Dinner**

Thursday, April 20, 2023

Each Course is paired with featured cocktails from Valentine Distilling Company

Valentine White Blossom Vodka Welcome Cocktail

### 1st course

#### Carpaccio of Prime Beef Tenderloin Shaved Watermelon Radish, Aged Parmesan, Baby Sorrel, Dijon Mustard Sauce, Brioche Crouton Paired with Valentine Liberator Gin

## **2nd Course**

#### **Day Boat Diver Scallops**

Sweet Corn and Jumbo Lump Crab Succotash, Smoked Maine Lobster & Chive Beurre Blanc Paired with Valentine Liberator Barrel Aged Gin

## **3rd** Course

**Citrus Salad** Supreme Citrus Segments, Shaved Fennel, Arugula, Pistachio, Blood Orange Sorbet Paired with Valentine Mayor Pingree Bourbon Whiskey

## 4th Course

Prime Filet Au Poivre

Peppercorn Crusted Filet Mignon, Pommes Purée, Petite Baby Vegetables, Seared Foie Gras, Cognac Cream Sauce Paired with Valentine Mayor Pingree Rye Whiskey

## **5th Course**

**Strawberry Pistachio Torte** 

Pistachio Sponge with Light Pistachio Mousse, Strawberry Coulis, and Strawberry Whipped Cream Valentine Vodka Espresso Martini